



Foods & wines inspired by the richness of country life.

Appetizers

Smoked Seafood Sampler: Vermont Maple Glazed Jumbo Shrimp, Viking Village Sea Scallops, House Smoked Farm Raised Ruby Trout and Irish Salmon with Traditional Garnishes and House Made Guinness Rye 26
A Selection of Cheeses: Rockflower (Raw Cow, Switzerland) Dongè Brie de Meaux (Raw Cow, France) Bleu d'Auvergne (Cow, France) With House Made Merguez, Irish Banger, Fresh Fruit, Olives, Toasted Nuts, Apple Sauce and Irish Soda Bread 24
Sautéed Foie Gras on Yukon Gold Potato Scallion Pancake with Local Apple Chutney, Horseradish Mustard and Cornichons 22
CAB Seared Tenderloin Carpaccio with Ozark Forest Mushroom Salad and Sottocenere al Tartufo (Cow, Italy) 20
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad 19
Crispy Fried Sweetbreads with Braised Red Cabbage and French Mustard Dipping Sauce 18
Maiale Tonnato with Fried Capers and Irish Soda Bread 17
Crispy Fried Chicken Wings with Chef Lou's Seasoning Blend, Dipping Sauces, Carrots and Celery 16
Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney 14
Lion's Mane Mushroom Bolognese Rigatoni with Extra Virgin Olive Oil and Pamigiano-Reggiano (Cow, Italy) 14

Salads

Pecan Crusted Baetje Farm Goat Cheese on Gem Lettuce with Golden Raisins, Sweet Onion and Tomato Chutney Dressing 12
Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons 12
Gem Lettuce, Local Tomato, Sweet Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami 12

Customize your salad:

Grilled and Marinated Beef Tenderloin (Four Ounces) 25
Smoked Ruby Trout or Irish Salmon 12
Grilled Herb Marinated Natural Breast of Chicken 8
House Smoked Chicken Breast 8
House Smoked Jumbo Shrimp (per piece) 5
Roquefort (Sheep, France) 5

Soups

Annie Gunn's Incredibly Famous Potato Soup Bowl 9 Cup 6
Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion Bowl 9 Cup 6
Annie Gunn's Soup of the Day Bowl 9 Cup 6



Lou Rook III, Executive Chef
Jane, Thom and Liam Sehnert, Proprietors

Dinner Menu

Curbside Carryout Available, including wine, beer and cocktails

Please call 636-532-7684 to place your orders

www.anniegunns.com

Gift Cards Available

☞ Entrées ☞

Chef Lou's Prix Fixe – let Chef Lou's culinary team plan your dinner:

Four Courses with wine pairings. Selections change nightly, sometimes hourly.

We bring the food and wine, you just enjoy! Have some fun tonight

275 per person

(We ask that all diners participate)

Chef Lou's Daily Seafood Specials Presented by Server

Quoted Daily

Classic Steak Frites: USDA Prime Strip Loin, Grilled and Carved with Sauce Porte Maillot and Hand Cut Fries	40
Rum Marinated and Grilled Heritage Hog Rib Chop with a Roasted Banana Scallion Chutney and Ranch Beans	38
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34
Calves Liver: Sautéed with Caramelized Sweet Onions, AG Slab Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	34

Seafood Features are Presented Daily

and All Entrées are served with Local Farmer Vegetables unless otherwise noted

☞ Annie Gunn's Steaks and Chops ☞

Certified Angus Beef Aged Filet Mignon, Great Plains	Six Ounce 46	Ten Ounce 66
USDA Prime Aged Ribeye (14 Ounce) Great Plains		68
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains		59
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin		48

All Steaks (unless otherwise noted) are served with Whipped Yukon Gold Potatoes, Farmer Vegetables and Cabernet Cracked Pepper Butter

☞ Annie Gunn's Desserts ☞

Vanilla Bean Crème Brûlée with Fresh Berries	10
Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel Sauce	10
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream	10

Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 5	Bowl 10
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Lunch Menu

Served from 11:00 until 4:00

Curbside Carryout Available, including wine, beer and cocktails

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Gift Cards Available

☞ Entrées ☜

Chef Lou's Daily Seafood Specials Presented by Server	Quoted Daily
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34
Calves Liver: Sautéed with Caramelized Sweet Onions, Hickory Smoked Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	34
Roasted Smoked Duck Breast with Candied Orange Blueberry Cracked Pepper Sauce and Toasted Pistachio Long Grain White Rice	28
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	25
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	20
Fish 'n Chips: "Catch of the Day" with House Made Tartar and Cole Slaw	20

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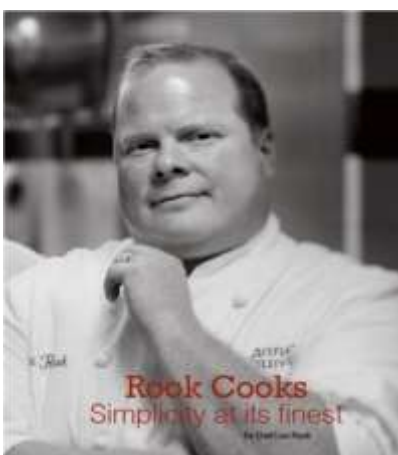
Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 5	Bowl 10
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🌀 Sandwiches 🌀

Grilled CAB Strip Steak on Baguette with One Year Widmer Cheddar (Cow, Wisconsin), Sautéed Ozark Forest Mushrooms, Caramelized Onions and French Fries	22
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips	19
French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries	19
Grilled Marinated Chicken Breast on Ciabatta with Baetje Farm Goat Cheese (Missouri), Balsamic Onions and Whipped Yukon Gold Potatoes	17
Annie Gunn's Corned Beef on Toasted Rye with Emmi Swiss (Cow, Wisconsin), Braised Cabbage, Special Dressing and Hand Cut Fries	16
"The Classic" ("Best Gourmet Burger" as featured in <i>St. Louis Magazine</i>): with Annie Gunn's Slab Bacon, Grain Mustard Aioli and French Fries	15
Roasted Turkey on Toasted Wheat Bread with Jalapeño Jack Cheese (Cow, Wisconsin), Tomato Jam and Irish Chips	14
"AG" Mini-Burger (Quarter Pound) on Potato Bun with American Cheese and French Fries	8
Cheeses:	
Widmer One Year Old Cheddar (Cow, Wisconsin), Emmi Swiss (Cow, Wisconsin), Havarti (Cow, Denmark), Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) or American	3
Gorgonzola (Cow, Italy)	4

Do you have your copy of Chef Lou's cookbook, "Rook Cooks"?



Rook Cooks

"Simplicity at its finest"

160 pages of food, wisdom and inspired wine suggestions
from Annie Gunn's Executive Chef Lou Rook III

Just ask your server for a signed copy.

Chef Lou will be happy to personalize it for you.

Special price for our Annie Gunn's friends and family \$25 plus tax

Annie gunn's

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